

WHAT IS CLAIMED IS:

1. A method for preparing a liquid composition of N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester comprising the steps of:
  - (a) providing a liquid carrier; and
  - (b) mixing N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester with said liquid carrier in a ratio of up to 3:2 to produce a liquid composition.
2. The method according to claim 1, wherein the liquid carrier is selected from the group consisting of water, alcohol and a mixture thereof.
3. The method according to claim 2, wherein the N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester is mixed until fully dissolved or suspended.
4. The method according to claim 3, wherein the alcohol is ethanol.
5. The method according to claim 3, wherein the alcohol is polypropylene glycol.
6. The method according to claim 3, wherein the liquid carrier comprises alcohol and a food-grade oil.
7. The method according to claim 6, wherein the food-grade oil is selected from the group consisting of corn oil, olive oil, soybean oil, safflower oil, peanut oil, canola oil and sunflower oil.

2025-07-01 14:00:00

8. The method according to claim 3, wherein the liquid carrier is free of alcohol and comprises water and a suspending agent.

9. The method according to claim 8, wherein the suspending agent is selected from the group consisting of carboxymethyl cellulose, algin, gum arabic, carrageenan, xanthan gum, guar gum, tragacanth, hydroxypropyl methyl cellulose, methylcellulose, pectin, locust bean gum, sodium alginate, propylene glycol alginate, caramel and a mixture thereof.

10. The method according to claim 8, wherein the suspending agent is selected from the group consisting carboxymethyl cellulose, carrageenan, xanthan gum or tragacanth.

11. The method according to claim 3, wherein the liquid carrier comprises water and alcohol.

12. The method according to claim 11, wherein the liquid carrier further comprises a suspending agent selected from the group consisting of vegetable proteins.

13. The method according to claim 12, wherein the suspending agent is zein.

14. The method according to claim 8 or 11, wherein the suspending agent may be effectively incorporated in the liquid composition in amounts of from 0.001% to about 0.5% of the total weight of the composition.

15. The method according to claim 1, wherein neotame is present in an amount of 1% to 70% by weight of the total suspension.

16. The method according to claim 15, wherein neotame is present in an amount of 20% to 55% by weight of the total suspension.

17. The method according to claim 16, wherein neotame is present in an amount of 20% to 35% by weight of the total suspension.

18. The method according to claim 3, wherein the N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester is mixed with said liquid carrier at a temperature in the range of about -20°C to about 30°C.

19. The method according to claim 18, wherein the N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester is mixed with said liquid carrier at a temperature in the range of about -10°C to about 10°C.

20. The liquid composition produced according to the method of claim 1.

21. A food or beverage product sweetened by the composition of claim 20.